



Trefinos

[COMPA3]

montebello



Reliability

Mechanical regularity

Sensory safety



PRODUCT DESCRIPTION

COMPAC Montebello range is the perfect solution for high turnover sparkling wines thanks to its recognized reliability both at sensory and mechanical level.

All closures in the range contain a high percentage of cork, always higher than 75%.

TECHNICAL SPECIFICATIONS

CHARACTERISTICS		VALUES	SPECIFICATION	METHODOLOGY
DIMENSIONAL	LENGTH	v.nom	±0,5	UNE 56923
	DIAMETER	v.nom	±0,3	UNE 56923
PHYSICAL	DENSITY	265 kg/m ³	±15	UNE 56922
	HUMIDITY	5,5%	±2	UNE 56933
	RESIDUAL DUST	0,001 g/stopper	Max.	UNE 56923
	CORK PERCENTAGE	75%	Min.	T-IF-02
	DIMENSIONAL RECOVERY (5 min)	92%	Min.	UNE 56922
MECHANICS	TORQUE	44 daN.cm	Min.	MI 89 IN CC
	COMPRESSION FORCE	155 daN	±15	MI 88 IN CC
	TORQUE ANGLE	30°	Min.	MI 89 IN CC
	EXTRACTION FORCE	20 daN.cm	±4	MI 99 IN CC
	TIGHTNESS (20°C)	7 Bar	Max.	MI 96 IN CC
CHEMICAL	RESIDUAL PEROXIDE	0,2 mg/stopper	Max.	UNE 56929
MICROBIOLOGIC	BACTERIA	30 UFC/stopper	Max.	UNE 56923
	MOLD AND YEAST	10 UFC/stopper	Max.	UNE 56923
SPME / GC / MS ANALYSIS	2, 4, 6 - TCA	1,5 ng/L	Max.	UNE 56930
SENSORY	SENSORY DESVIATIONS	AQL 0.65. Method: water maceration.		

(1) The products used for the manufacturing of this product do not contain genetically modified organisms (GMOs) or allergens

(2) The preferential use of stoppers before bottling is 6 months.